

A Hamilton Beach 7-Speed Food Processor is shown with its clear plastic bowl containing meatballs. The processor is surrounded by various food items: a tray of meatloaf with a vegetable border, a baked potato, a lemon, broccoli, mushrooms, sliced cucumbers, shredded carrots, bread crumbs, and slices of bread. Two interchangeable shredding discs are also visible in the foreground. The processor has a black control panel with a red power button and a speed dial.

Household Appliance

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INTRODUCTION

The Food Processor does all the food preparation processes that you normally do by hand—and uses much less time, energy and effort. Slicing, blending, chopping, and kneading will be a great deal simpler with the Food Processor. You'll find cooking even more pleasant when you use the Food Processor to do the tedious, time consuming chores.

The Food Processor is run by a high speed belt driven motor, and has an interlock safety catch. It performs most food preparation processes in a few seconds. The STEEL Blade is used the most—grinding, chopping, kneading, blending, and pureeing. The Lexan[®] work bowl allows you to see the food. The lid has a food chute and pusher to use when adding ingredients to the Food Processor bowl during operation.

In addition to the STEEL Blade, there are SHREDDER and SLICER Discs for grating, shredding, and slicing, and a PLASTIC Blade for mixing.

As you use the Food Processor, you will decide which blade or disc gives the results you want. In the photograph you see cabbage processed using the:



SHREDDER Disc, (left) which results in finely grated cabbage.
STEEL Blade, (center) which gives an evenly chopped texture.
SLICER Disc, (right) when longer thin strips are desired.

After using the blades and discs, you will be able to select the proper blade for your own preference of texture and consistency.

Once you use this "silent servant," you will wonder how you ever lived without it.

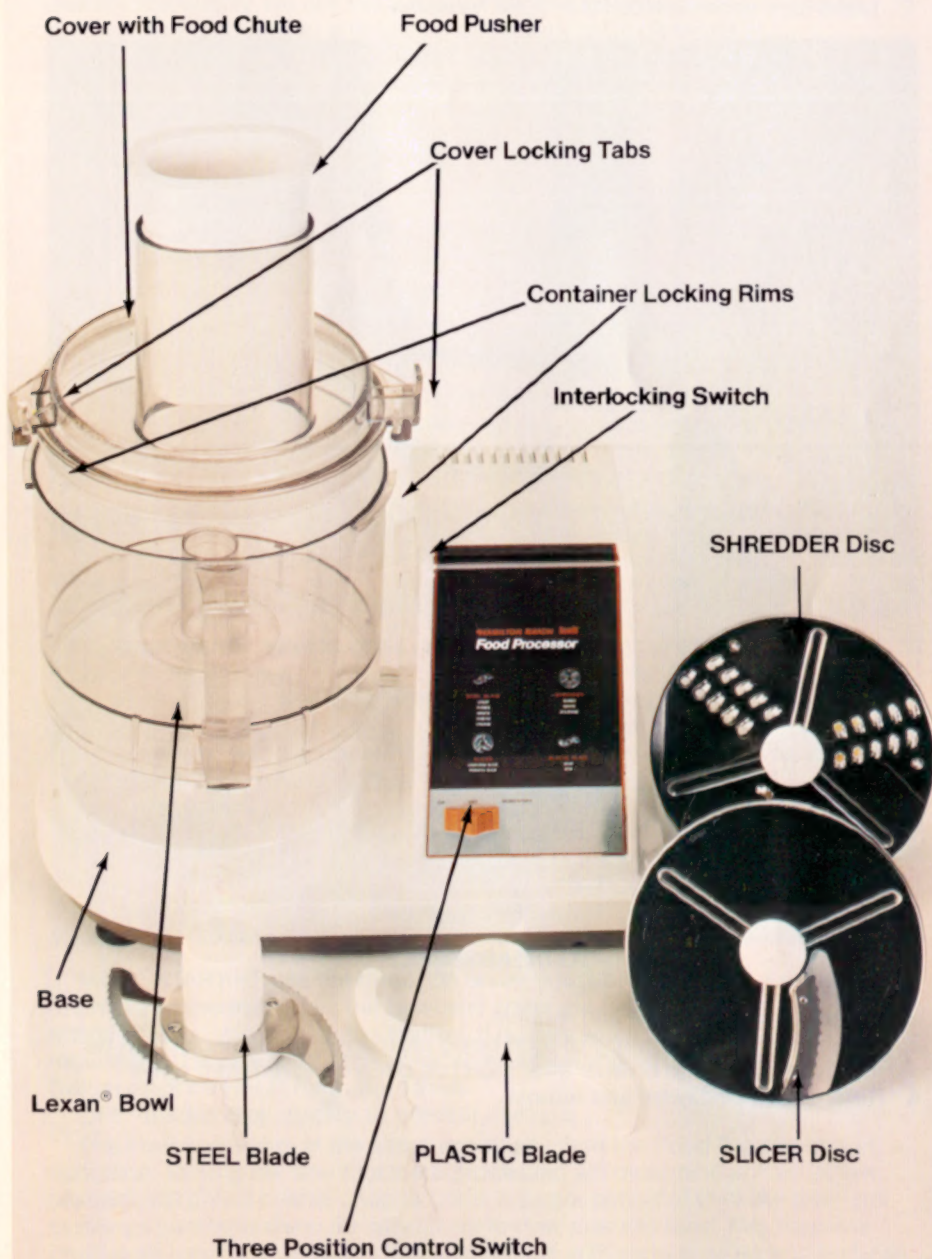
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against electrical hazards, do not immerse base or motor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments, not recommended or sold by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Never feed food into food chute by hand when slicing or shredding food. Always use food pusher.
11. Blades are sharp. Handle carefully.
12. Keep hands and utensils out of container while processing to prevent the possibility of severe personal injury and/or damage to the Processor. A rubber scraper may be used only when the Processor is not running.

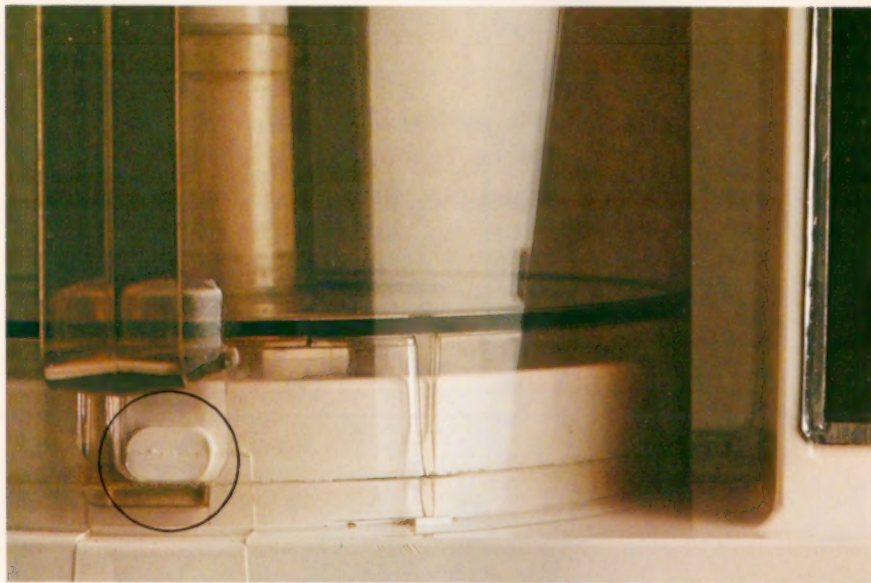
13. **SAVE THESE INSTRUCTIONS.**

KNOW YOUR FOOD PROCESSOR



HOW TO ASSEMBLE AND USE FOOD PROCESSOR

1. Place base on a smooth, clean, dry surface.
2. Make sure control switch is in "OFF" position.



3. Place bowl, handle facing you, over pins on sides of base. Rotate bowl counterclockwise to lock in position.
4. Place blade or disc in position on shaft seated properly.
5. Position cover with pusher in food chute.
6. To lock cover into position, place cover on bowl so that locking tabs (on right and left side of cover) will slide *under* locking rims (on right and left side of container).
7. Ingredients are put into bowl either before cover is put into place or through food chute.
8. Plug cord in any 120 Volt A. C. wall outlet.
9. Press control to ON or MOMENTARY to process.

TO DISASSEMBLE

1. Unplug cord from wall outlet.
2. Rotate cover clockwise and remove.
3. Depending on consistency of food being processed, blade or disc can be removed either with bowl or after food has been removed from bowl.
4. Rotate bowl clockwise and remove.

HOW TO CARE FOR FOOD PROCESSOR

Wash cover, bowl, blades, discs and food pusher in hot, sudsy water, rinse and dry thoroughly. Do not allow to soak for long periods of time. All plastic parts except food pusher and base may be washed in dishwasher.

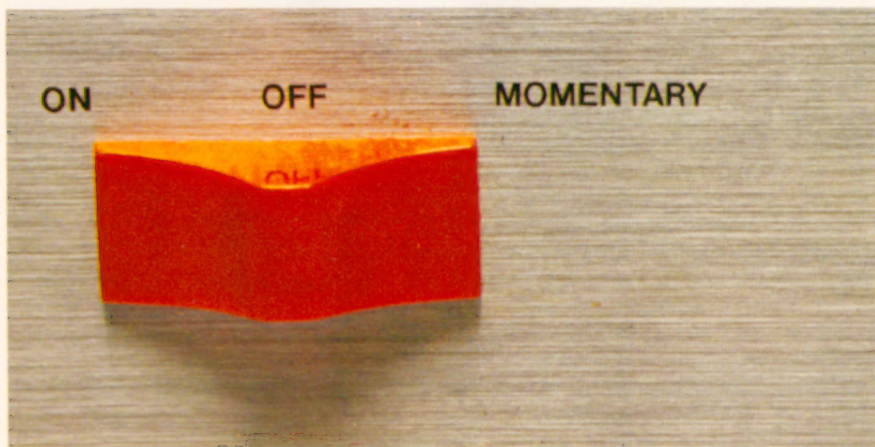
DO NOT IMMERSE BASE. To clean, wipe base and cord with a damp cloth or sponge. To remove stubborn spots, use a mild non-abrasive cleaner.

The motor of your Food Processor is permanently lubricated and will require no oil.

THREE POSITION CONTROL SWITCH

The motor of the Food Processor is controlled by a 3 position switch.

ON—Turns the motor on when the bowl and cover are locked in place. The motor will not operate unless the bowl and cover are locked in place. It is used for most operations. Motor will run until control switch is moved to OFF.

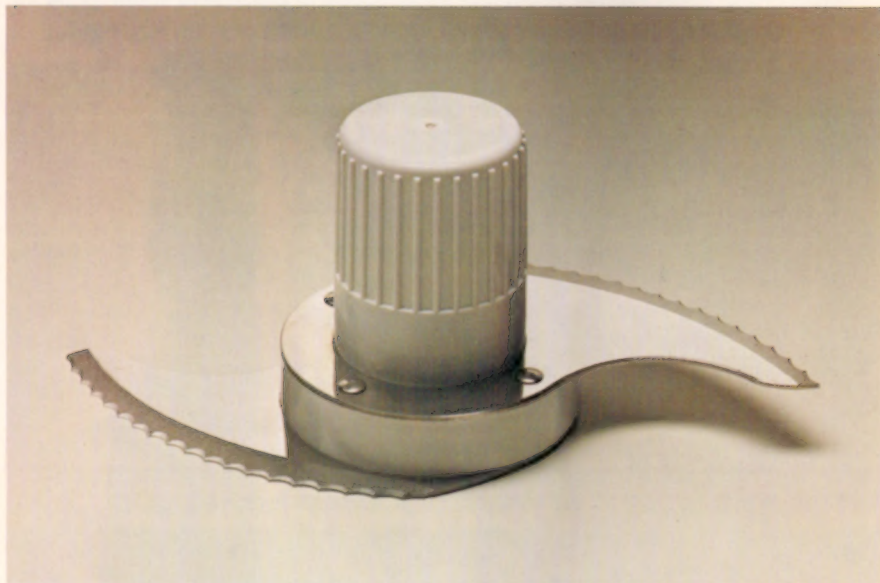


MOMENTARY—Turns the motor on under your control, for just a short period (moment or second) when the bowl and cover are locked in place. This on-off action will help you control the texture. It is used when processing items requiring just a very short time or for items which should not be over processed. Switch must be HELD for motor to run.

OFF—Blades stop quickly to prevent mishaps.

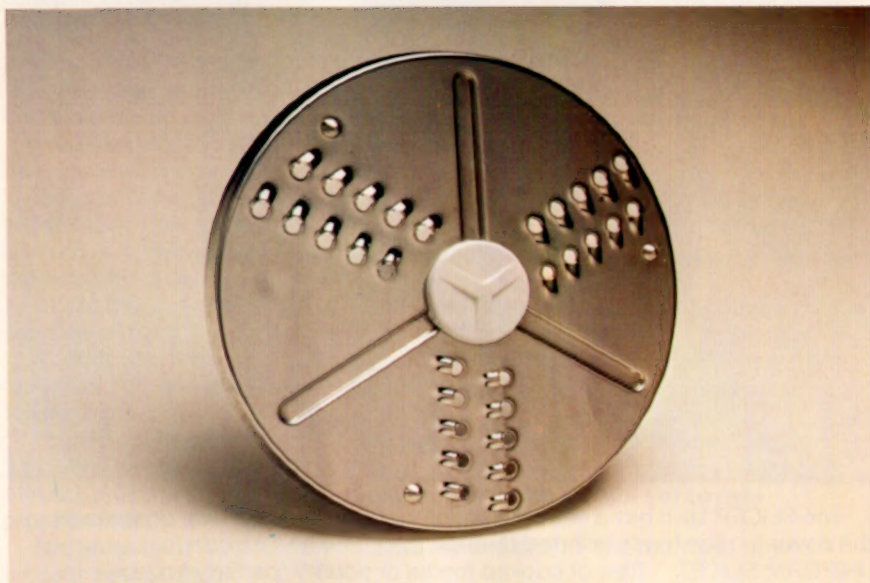
The motor operates at the same speed any time the Food Processor is in operation. *Varying the time foods are processed will determine texture.* A few seconds will give a coarse chop or grind, a longer period of time will give finer or even a pureed texture. *Be careful not to over process food.* This machine processes food very quickly, a little experience with various types and textures of foods will prove invaluable to you.

WHAT BLADES AND DISCS ARE USED FOR:



The STEEL Blade consists of two serrated stainless steel cutting blades attached at a ridged knob center. This blade is used to:

- CHOP: Raw or cooked meats, fish or poultry, hard vegetables, (parsley, onions, mushrooms), nuts.
- MINCE: Vegetables, meat, poultry, fish, nuts.
- CRUMB: Bread, crackers, cookies, cereals.
- GRIND: Meats, fish, poultry; nuts into paste or butters.
- MIX: Pie and pasta doughs, cream puff pastry, quick breads, cakes, meat and vegetable mixtures.
- CUT IN: Shortening and butter into flour for pastry doughs.
- GRATE: Hard cheeses (Parmesan).
- PUREE: Cooked fruits and vegetables, baby foods, nuts for butters.
- MASH: Fruits and vegetables.
- BLEND: Mixtures, sauces, gravies, beverages, soups.
- KNEAD: Knead bread doughs.

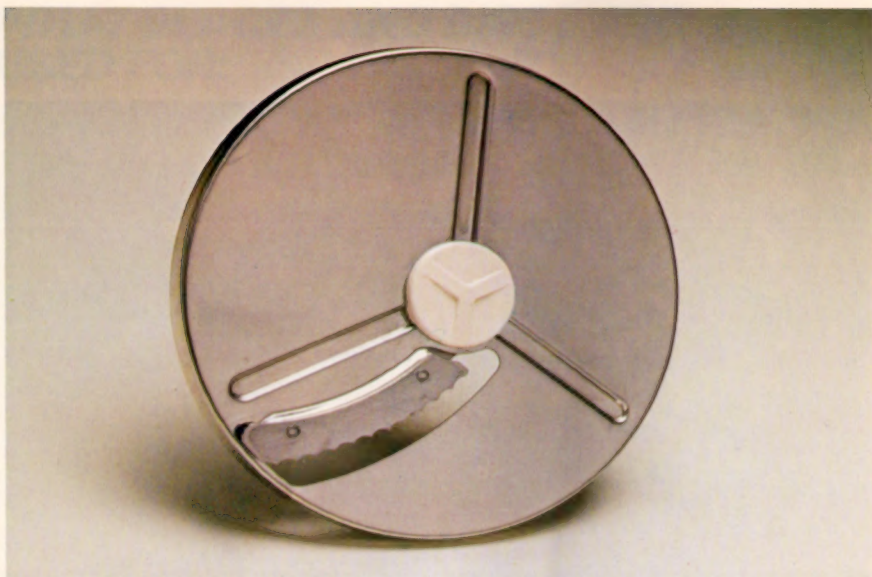


The SHREDDER Disc has holes arranged around the top surface. It rotates just under the cover to shred or grate foods inserted through the chute. It is used to:

SHRED: Firm vegetables, such as potatoes, zucchini, carrots, cabbage, apples and pears; and fruits, cheeses and chocolate.

GRATE: Cheddar, muenster and similar cheeses; chocolate, nuts.

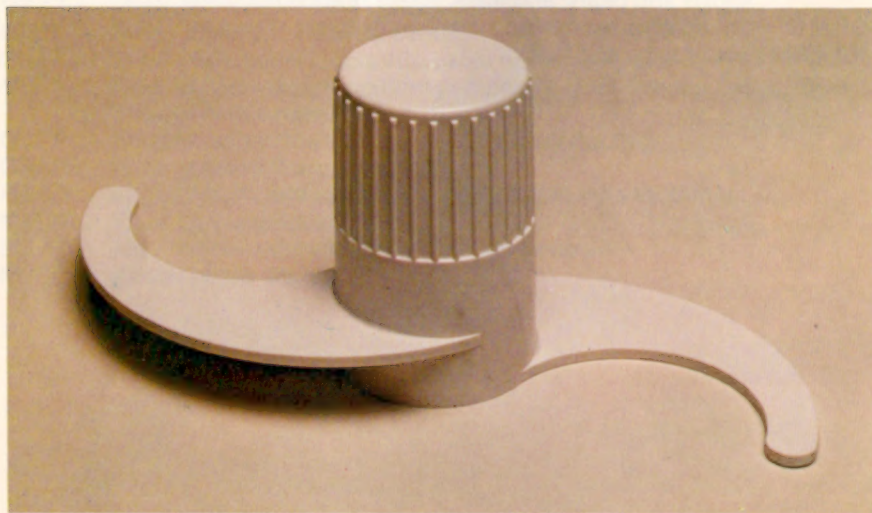
JULIENNE: Vegetables and fruit.



The SLICER Disc has a serrated slicing surface. It rotates just underneath the cover to slice foods inserted through the chute and is used for:

UNIFORM SLICES: Raw or cooked meats or poultry (partially frozen), sausages (Pepperoni, salami), firm fruits and vegetables, cheeses, potato-slices or match stick.

FRENCH SLICE: Vegetables, Use MOMENTARY "on/off" action switch for best results.



The PLASTIC Blade is a one piece assembly with two molded arms attached at the ridged knob center. This blade is used to:

MIX OR COMBINE: Ingredients for sauces, gravies, mayonnaise, thin batters, or delicate foods, milkshakes.

HINTS FOR BEST USE

Keep Food Processor on counter so it is ready to use at any time.

Do not over process food.

Always position bowl and lock on base before putting blade or disc in position. Position blade or disc securely.

Always wait until blade or disc has completely stopped turning before removing cover.

The bowl will hold up to 4 cups of liquid ingredients or 6 cups of grated or sliced foods such as vegetables and cheese. **DO NOT OVERFILL.**

Process dry or solid ingredients first before processing moist ingredients. While it is not necessary to pre-chop foods to be processed, it is advisable for finished uniformity that all ingredients be approximately same size before processing.

If hard foods, such as vegetables or cheese become wedged between blade and side of bowl, turn motor off, unplug from wall, remove wedged piece.

If action stops during processing or ingredients stick to sides of bowl, turn motor off, remove cover and use a rubber spatula to gently push mixture toward blades.

Your Food Processor works in seconds, not in minutes, therefore, large quantities can be processed in a short time. When preparing large quantities of food, process in small batches and combine. **Be careful not to over process food.**

The amount of food to put into bowl will depend on the food and the process being used.

It is not recommended ice be crushed in this unit as damage may be done to STEEL Blade.

SPECIAL NOTE

If the Food Processor is used over a long period of time, the motor may heat up. If it becomes too hot, a device in base will automatically cut off the current, and the motor will stop. After the motor has cooled off, the unit automatically starts again.

PROCESSING TECHNIQUES— STEEL BLADE



The STEEL Blade is used to chop, dice, mince, puree, knead, and crumb in the "ON" position. Processing time determines the texture and consistency of the food.

Use of the MOMENTARY "on/off" action can help to avoid over-processing. Always chop dry ingredients first, then moist ingredients for best results.

- Wash, trim and peel food, if necessary.
- Cut food into chunks or pieces.
- Lock bowl in position and insert STEEL Blade.
- Place chunks or pieces of food in bowl, position cover with Food Pusher in chute, and process food until desired texture. This will be completed in seconds, depending on type and texture of food. MOMENTARY setting is convenient as it helps to redistribute food, and gives you complete control over processing time.
- Scrape down sides of bowl with rubber spatula as needed.
- Chop the dry ingredients in a recipe first, then continue with liquid or moist ingredients.

PROCESSING TECHNIQUES – STEEL BLADE **CHEESE**



Hard cheese like Parmesan can be quickly processed into coarse (left) or fine (right) texture. Cut the cheese into cubes and place about 6 or 7 in the bowl with the STEEL Blade in place. Process using MOMENTARY "On/Off" action until texture is the way you want it.

MEATS



Cut meat into 1-inch cubes, remove gristle, and unwanted fat. Place 5 to 6 cubes in processor bowl with STEEL Blade in place. Position cover with Food Pusher in chute. Process 2 or 3 seconds for coarse texture (left); 3 to 4 seconds for medium (center) or longer for fine texture (right).

KNEAD



Dough for 1 loaf yeast breads may be prepared in Processor. Follow a recipe in this booklet or use one of your favorites.

After dough forms a ball, remove from bowl.

To knead, divide into two pieces. Break each piece into four and press on the STEEL Blade. Process until combined into a ball. Repeat with other half, then shape the two pieces into a loaf or ball to rise.

CRUMB



Bread, cookies, and crackers can be easily turned into stuffing, crumbs for topping or fine crumbs for pie shells. As in other processes, coarse texture (left) is achieved with a short processing time, medium texture (center) a few seconds more and fine (right) slightly more. The MOMENTARY "On/Off" action is useful for crumbing because the food is redistributed and different textures can be easily achieved.



To Make Crumbs

- Crumble or break up crackers, wafers or slices.
- Lock bowl in position and insert STEEL Blade.
- Place cracker or bread pieces in bowl.
- Cover and process using MOMENTARY "On/Off" action until desired texture.
- Processing time determines texture.

For One Cup Crumbs Use:

	Number
Saltine squares	28
Graham crackers squares	22
Zwieback slices	7 to 9
Vanilla wafers	22 to 26
Chocolate wafers	16 to 18
Ginger snaps	16 to 18
Bread slices	2

PUREE



Nut butters are a good example of the effect of long processing times. Peanuts, pecans or other oily nuts can be pureed into a tasty butter, easily and quickly. Dry roasted nuts will not work because of the lack of oil in the nuts.

For crunchy nut butter, process desired amount of nuts just to the coarse chop stage and stir into the completed butter.

Vegetables, fruits and meats are also easily pureed to make baby foods, for use in soups, sauces and for special diets.

MIX



Many of the recipes included in this book give directions for grating, shredding or chopping some ingredients, then removing them to continue using the processor to finish preparing the recipe.

We give directions for chopping nuts, then removing them, but satisfactory results may be achieved when whole nuts are added to mixtures or batters. During the process of blending ingredients, they will be chopped.

Thin pieces of orange and lemon peel can be chopped by adding them to the sugar and butter mixture rather than grating by hand.

Add eggs, flour and other ingredients through the chute.

It is often necessary to push foods down from the side of the bowl with a rubber spatula when creaming, mixing or blending.

FOOD PROCESSING CHART

STEEL BLADE

FOOD	AMOUNT	YIELD
Apple	1 medium, peeled and cored.	1/2 cup
Cabbage	1/4 medium head cut in 1-inch chunks.	3/4-1 cup, short time coarse texture, longer time fine texture.
Carrot	1 medium, scraped, cut in 1-inch pieces. Process 1 cup at a time.	1/2 cup
Celery	2 firm ribs, strings can be removed if desired. Cut in short pieces.	1/2 to 3/4 cup. Stop after 1 second, push down—process longer for fine texture.
Cheese	1-1/2 ounces. Hard (Parmesan) cut in 1-inch pieces. Process 6 to 7 cubes at a time.	1/4 cup coarse or finely chopped.
Coconut	Fresh, 2 to 3 ounces, peeled, cut in chunks.	2/3 to 1 cup, short time coarse texture, longer time fine texture.
Cucumber	1 large, peeled. Cut in chunks.	1 cup, short time coarse texture, longer time fine texture.
Eggs	1 hard cooked, chilled and shelled. Dry well and quarter.	2/3 to 3/4 cup. Coarse to fine texture.
Green Pepper	1 medium. Remove seeds and cut in 1-inch pieces. Stop to push down.	3/4 to 1 cup. Varies from coarse to minced depending on time.
Herbs	1/2 cup firmly packed.	1/3 cup finely chopped.
Leeks	1 or 2 medium, split and cut in 1-inch pieces.	1/3 to 1/2 cup finely chopped for cooking.
Meat, uncooked	8 ounces Chuck or other lean. Remove gristle, cut in 1-inch cubes. Chop 5-6 cubes at a time.	1 cup; coarse, will have some larger pieces — fine will be even.
Meat, cooked (Beef, lamb, chicken, turkey, ham).	8 ounces, cut in 1-inch pieces.	1 cup, coarse to fine or minced.
Mushrooms	3 large, 6 medium.	1/2 cup—good for pizza or other topping.
Nuts (Hard and soft)	1 cup	1 cup finely chopped with some larger pieces.
Olives	10 extra large stuffed.	2/3 cup, coarse to fine.
Onions	1 medium, quartered.	1/3 to 1/2 cup coarse to fine.
Pickles	3 large or 6 small. Cut in 1-inch pieces.	2/3 to 1 cup; coarse to fine.

FOOD PROCESSING CHART

STEEL BLADE

FOOD	AMOUNT	YIELD
Potatoes	1 medium, quartered.	3/4 cup; coarse to fine.
Shallots	5 to 6 whole, peeled.	1/4 cup; coarse to fine.
Squash (Zucchini, yellow)	1 medium, cut in 1-inch pieces.	1 to 1 1/4 cup—fine chop.
Watercress	1/4 cup, firmly packed.	1/4 cup, fine.
Squash (Acorn, Butternut)	1/2 of medium squash.	2/3 to 1 cup — coarse to fine.

PROCESSING TECHNIQUES

SHREDDER DISC



The SHREDDER Disc is used to grate, shred and julienne in the "ON" position. The Food Pusher is *always* used to direct the food into the disc. Never feed the food to be processed by hand.

Use of the MOMENTARY "on/off" action when shredding softer foods, such as Mozzarella cheese (which have been chilled) gives best results.

- Wash and trim all items, if necessary.
- Cut foods into pieces to fit chute. Lock bowl in position and insert SHREDDER Disc.
- Position cover and pack chute tightly with food.
- Move control to ON. Process food by exerting pressure on Food Pusher.

SHREDDING, GRATING, JULIENNE



Select small items or cut cheese, vegetables or other items into rectangular shaped pieces to fit the chute. When grating, the harder the pressure on the food pusher the larger the pieces; the lighter the pressure the smaller the pieces.

Firm ripe chilled fruits and vegetables are recommended for grating.

FOOD PROCESSING CHART

SHREDDER DISC

FOOD	AMOUNT	YIELD
Apple	1 medium (5 to 6 ounces) peeled or unpeeled cored; cut in halves or quarters.	1 cup
Beets (cooked and raw)	3 medium (2 ounces)	1½ cups
Cabbage	1/4 medium head, cut in sections to fit chute.	1½ to 2 cups
Carrots	1 medium, cut in pieces arrange on sides in chute.	1/2 to 3/4 cup
Cheese, soft (Cheddar, Swiss, Mozzarella)	2 ounce pieces chilled	1/2 cup
Chocolate	1 - 1 ounce square, 1 - 4 ounce bar	1/4 cup, fine 1 cup, fine
Coconut	1 small coconut, peeled, cut in chunks.	2½ cups, coarse
Cucumber	1 large, peeled. Remove seeds, cut in pieces.	1 to 1½ cups, coarse
Green Pepper	1 medium, remove seeds and cut to fit chute.	3/4 cup
Mushrooms	3 large or 6 medium.	1 cup
Nuts (hard and soft)	1/2 cup	1/2 cup
Onions	1 medium, cut in quarters.	1/2 cup, coarse
Potatoes	1 medium, cut in quarters — place in cold water to prevent darkening.	1 cup
Squash, (yellow or zucchini)	1 medium, cut to fit chute.	1 cup
Squash, (acorn, butternut)	1/2 medium, cut to fit chute.	1 cup
Sweet potatoes	1 small, peeled and cut in pieces to fit chute.	3/4 to 1 cup

PROCESSING TECHNIQUES

SLICER DISC



The SLICER Disc is used for uniform or "french" slicing in the "ON" position. Use of the MOMENTARY "on/off" action gives best results when "french" slicing. The Food Pusher is always used to direct the food onto the disc. When uniformly slicing, the harder the pressure on the pusher, the thicker the slices; the lighter the pressure the thinner the pieces. NEVER feed the food to be processed by hand.

- Lock bowl into position and insert SLICER Disc.
- Wash and trim all items, if necessary.
- Cut or break food into pieces to fit chute.
- Position cover and pack chute tightly with food, and push through with pusher.
- Move control to ON. Process food by exerting pressure on Food Pusher.

VEGETABLES



Select firm, ripe small vegetables that will fit the chute or require just a little trimming to do so.

Arrange mushrooms in the chute, caps to the outside, and press lightly against the disc for slicing.

Cut zucchini, carrots and similar vegetables in pieces to fit the chute. Pack tightly into chute either vertically or horizontally depending on shape desired.

SAUSAGES AND SIMILAR HARD FOODS



Select thin items that will fit the chute. These items slice best if chilled.
Cut into pieces that will fit chute and pack into chute.

FRUITS



Select small sized fruits that will fit the food chute or that will require just a little trimming to do so.

Firm ripe, chilled fruits are recommended for processing. Cut just a thin slice off the end of fruits before placing in chute. This gives a smoother surface against the SLICER Disc.

Cut peaches, apples, pears, and similar fruits in half and push through the chute for horizontal slices.

FOOD PROCESSING CHART

SLICER DISC

FOOD	AMOUNT	YIELD
Apple	1 medium (5 to 6 ounces) peeled and cored.	1/2 to 3/4 cup thin slices.
Banana	1 ripe firm, peeled.	1 cup thin slices.
Beets (cooked or raw)	3 medium (2 ounces each)	2 cups even slices.
Broccoli stems	2 or 3, trimmed	1½ to 2 cups
Cabbage	1/4 medium head	1½ to 2 cups
Carrots	2 medium, cut in half	1 cup or more
Celery	2 firm ribs, strings removed	1/2 to 3/4 cup
Cheese	4 ounce piece, cold	2/3 cup—about 12 slices
Cucumber	1 large, peeled	1½ cups thin slices
Eggplant	1 medium, peeled	2 cups
Green Beans	20 to 24 beans, placed on side	2 cups, French cut.
Green Peppers	1 medium, cut in half	3/4 cup half slices.
Leeks	2 medium, cut in pieces	1/2 cup
Lemons and Limes	Small, trim thin piece off each end	2/3 cup medium slices, 10 to 12
Lettuce	1/4 firm head	1 cup, sliced
Mushrooms	3 large, 6 medium, arranged on sides in chute	1/2 to 3/4 cup straight and diagonal slices
Olives	10 extra large stuffed	2/3 cup sliced
Onions	1 medium (3 to 4 ounces)	1/2 cup
Pickles	3 large, 6 small	1 cup
Pineapple	1 medium, peeled, cored and quartered.	4 cups, thin slices
Potatoes	1 medium	3/4 cup
Salami	1 small thin salami	1 to 1¼ cup slices
Strawberries	6 medium, firm and hulled	2/3 cup even slices
Squash, (Yellow or zucchini)	1 medium	1 cup, even slices
Squash, (Acorn or butternut)	1/2 of medium squash	1 to 1½ cups, medium slices
Uncooked Meat	8 ounce piece chuck, (remove gristle) meat should be partially frozen for easier slicing	3/4 to 1 cup, uneven slices, good for oriental cooking

PROCESSING TECHNIQUES

PLASTIC BLADE



The PLASTIC Blade can be used in place of the STEEL Blade for making sauces, gravies, mayonnaise, thin batters, other delicate foods and milkshakes.

RECIPES



BEVERAGES

CHOCOLATE MILK SHAKE

$\frac{3}{4}$ cup cold milk

2 tablespoons chocolate syrup

2 scoops vanilla or

chocolate ice cream

Lock bowl in position and insert PLASTIC Blade. Mix milk and chocolate syrup, then add ice cream. Using MOMENTARY setting to mix. Pour in glass to serve. Makes one 8-ounce serving.

BANANA MILK SHAKE

$\frac{3}{4}$ cup cold milk

1 small ripe banana

2 scoops vanilla ice cream

Lock bowl in position and insert PLASTIC Blade. Break banana into pieces and process with milk until mixed. Add ice cream and use MOMENTARY setting to mix. Pour into glass to serve. Makes one 8-ounce serving.

LEMONADE SYRUP

6 lemons

$1\frac{1}{2}$ cups sugar

$\frac{1}{2}$ cup water

Cut the thin yellow peel layer from the lemons with a paring knife or peeler. Place the peel and sugar in the processor bowl with the STEEL Blade in place. Process until the peel is finely chopped. Remove and discard the outer white membrane from the lemons. Quarter and seed the lemons. Add lemons and water to peel and sugar mixture. Process until smooth. Strain if desired. Pour into a container for storage. Cover and chill. Combine $\frac{1}{4}$ cup of lemon syrup, $\frac{3}{4}$ cup water and several ice cubes for one 8 ounce serving of lemonade. Makes 2 cups lemon syrup or eight 8-ounce servings of lemonade.

APPETIZERS AND SPREADS

BUTTER SPREADS

Good for sandwiches, as flavor enhancer for soups and sauces or topping for meats, vegetables or breads.

Technique:

- Cut softened butter into pieces.
- Lock bowl in position and insert STEEL Blade.
- Place ingredients in bowl and position cover.
- Process just until butter and seasonings are combined.
- DO NOT OVERPROCESS.

SPICY BUTTER

- | | |
|-------------------------|---------------------------------|
| 1 cup butter, softened | 1 1/2 teaspoon dry mustard |
| 1 teaspoon grated onion | 1 teaspoon Worcestershire sauce |

LEMON HERB BUTTER

- | | |
|--------------------------------|--------------------|
| 1 cup butter, softened | 1/2 teaspoon basil |
| 1/2 teaspoon grated lemon peel | |

HORSERADISH BUTTER

- | | |
|--------------------------|------------------------------------|
| 1/4 cup butter, softened | 2 tablespoons prepared horseradish |
|--------------------------|------------------------------------|

GREEN BUTTER

- | | |
|--------------------------|--|
| 1/2 cup butter, softened | 2 tablespoons fresh tarragon or basil (1/2 teaspoon dried) |
| 4 to 6 sprigs of parsley | |

CHEESE BALL

- | | |
|-------------------------------------|---------------------------|
| 1 pound sharp cheddar cheese | 1/2 to 3/4 cup mayonnaise |
| 1 small onion, peeled and quartered | 1/8 teaspoon black pepper |
| 1 cup cocktail peanuts | 1/8 teaspoon cayenne |
- Cut cheese into strips that will fit into chute. Lock bowl in position and place SHREDDER Disc inside. Cover. Fill chute almost to the top with strips of cheese. Process to grate. Remove SHREDDER Disc and cheese. Position bowl again and put STEEL Blade in place. Chop onion. Add cheese, peanuts, mayonnaise and seasonings. Process to blend thoroughly. Form into a ball. Wrap in plastic wrap. Chill thoroughly. Makes 1 1/4 pounds.

CHOPPED LIVER

- | | |
|--------------------------------------|---------------------------------------|
| 1 pound chicken livers | 4 hard cooked eggs, cut into quarters |
| 1 medium onion, peeled and quartered | Salt |
| 4 tablespoons butter | Pepper |
- Lock bowl in position and place STEEL Blade inside. Chop onion. Melt butter over medium heat. Add chopped onion and livers. Cook until just done 5 to 6 minutes. Cool slightly. Position STEEL Blade in processor bowl. Add cooked liver and onion mixture. Process using MOMENTARY setting until blended thoroughly. Scrape down sides of bowl. Add seasonings and hard cooked egg pieces through the chute. Process to blend. Press mixture into buttered 1 quart mixing bowl to chill. Serve with toast squares or crackers. Makes 3 cups.

CURRY CHEESE ROLL

- | | |
|---|---------------------------|
| 1/2 pound sharp cheddar cheese | 1 cup pecans or walnuts |
| 1 package (8 ounces) cream cheese, softened | 1 tablespoon chili powder |
| | 1 tablespoon curry powder |

2 cloves garlic, cut in pieces

Lock bowl in position and insert SHREDDER Disc. Cut cheese to fit chute. Insert cheese in chute and grate. Remove cheese and set aside. Lock bowl in position and insert STEEL Blade. Cut cream cheese into several pieces. Place in bowl with garlic. Process to blend. Push down from sides of bowl several times during processing. While continuing to process, add nuts and grated cheese. Process until nuts are chopped and mixture is well blended. Remove from bowl and shape in 12 to 14 inch roll. Chill several hours. About one hour before serving, bring roll to room temperature (1/2 hour) and roll in mixture of the curry and chili powders. Serve with crackers or toast rounds. Makes 1 1/2 pound cheese roll.

DEVILISH EGGS

- | | |
|------------------------------|--------------------------------------|
| 12 hard cooked eggs | 1/2 cup mayonnaise or salad dressing |
| 1/2 cup cooked carrot pieces | 1/2 teaspoon dill weed |

Lock bowl in position and insert STEEL Blade. Cut eggs in half lengthwise. Place yolks in processor bowl. Add carrots, mayonnaise and dill weed. Process until smooth. Refill egg whites with approximately 1 tablespoon of mixture per half. Chill. Makes 24 deviled halves.

GINGER CHEESE BALL

- | | |
|---|---------------------------------------|
| 1 package (8 ounces) cream cheese, softened | 2 tablespoons minced preserved ginger |
| 1 pound (4 1/2 ounces) Camembert cheese | 1 cup cashew nuts |

Bring cheeses to room temperature (about 1/2 hour). Lock processor bowl in position and insert STEEL Blade. Break cheeses into pieces and place in bowl, add ginger and process until smoothly blended. Shape into ball. Chill overnight or several hours. Before serving, chop cashews using STEEL Blade. Roll Cheese ball in chopped cashews and let stand at room temperature 1 hour to develop flavor. To serve arrange on tray with fresh apple wedges. Makes about 1 1/2 cups.

HOLIDAY EGG DIP

- | | |
|------------------------------------|-----------------------------|
| 8 hard cooked eggs, cut in wedges | 2 teaspoons lemon juice |
| 1 1/2 cups sour cream | 1 teaspoon salt |
| 2 sprigs parsley | 1/4 teaspoon cayenne pepper |
| 1 small onion peeled and quartered | 3 drops tabasco |

Lock bowl in position and insert STEEL Blade. Place all ingredients in bowl and process to combine to desired consistency. Chill at least 4 hours to blend flavors. Serve with assorted crackers or fresh vegetable dippers. Makes about 3 cups.

MAYONNAISE

2 egg yolks
2 tablespoons fresh lemon juice
½ teaspoon salt

½ teaspoon dry mustard
1¼ cups vegetable oil
1 whole egg

Lock bowl in position and place either STEEL Blade, or PLASTIC Blade inside. Add egg yolks, lemon juice, salt, and mustard. Process 2 or 3 seconds. Scrape mixture from sides of bowl. With unit in operation add oil slowly through chute in a steady stream. Then add whole egg and process just to blend. Taste for seasoning. Makes one pint.

ORANGE PARSLEY CHEESE SPREAD

1 package (8 ounces) cream
cheese, softened
3 sprigs fresh parsley

2 tablespoons honey
½ teaspoon grated orange peel

Lock bowl in position and insert STEEL Blade. Break cheese into 4 pieces, place in bowl with parsley. Process until parsley is chopped. Add honey and orange peel. Process to combine. Push mixture from side of bowl if necessary. Makes 1¼ cups.

OLIVE FILLED CHEESE BALLS

4 ounces sharp cheddar cheese
(1 cup grated)
2 tablespoons soft butter
½ cup flour

½ teaspoon cayenne pepper
½ teaspoon celery seed
2 bottles (4 ounces) stuffed olives

Lock bowl in position and insert SHREDDER Disc. Cut cheese to fit chute and process to grate. Remove disc and cheese. Insert STEEL Blade. Add soft butter and grated cheese. Process until smooth, pushing down from sides of bowl. While processing add flour, cayenne and celery seed. Process until well blended. Shape 1 teaspoon of dough around each olive to form a ball. Place on baking sheet and bake in 400°F. oven 15 minutes. Serve either hot or cold. Makes about 3 dozen cheese balls.

PEANUT BUTTER

1 cup blanched, roasted peanuts
1 tablespoon salad oil (optional)

Salt to taste

Lock bowl in position and place STEEL Blade inside. Place peanuts in bowl. Cover and process until nuts form a butter of the desired texture. Add needed amount of oil and salt and process long enough to blend. Cover and refrigerate. Serve any way you like peanut butter. Makes about ¾ cup.

MORE THAN JUST PEANUT BUTTER

Chocolate Peanut Spread

Make peanut butter, processing it about 30 seconds longer than usual so that it will be on the runny side. Add ½ cup semi-sweet chocolate chips for each cup of peanuts. Process until smooth. Makes about 1 cup.

Banana-peanut spread

Make peanut butter in the usual way. Add ½ cup well packed ripe peeled banana and ½ teaspoon lemon juice for each cup peanuts used. Process to mix. Makes about 1 cup.

PIMIENTO CHEESE SPREAD

½ pound sharp cheddar cheese
1 jar (4 ounces) pimiento pieces
1 container (8 ounces) cottage cheese

2 or 3 drops of Tabasco sauce
½ teaspoon salt
⅛ teaspoon pepper
¼ to ½ cup mayonnaise

Lock bowl in position and place SHREDDER Disc inside. Place cover over blade and bowl. Cut cheese in strips to fit into chute. Grate all the cheddar cheese. Remove cheese from bowl. Place STEEL Blade in bowl. Add grated cheddar cheese, pimiento, cottage cheese, mayonnaise, dash of tabasco, salt and pepper. Process to blend to desired smoothness. Use as a sandwich spread or stuffing for celery, cherry tomatoes or as a dip. Makes three cups.

SANFORD HOUSE DRESSING

½ cup sugar
1 teaspoon salt
1 teaspoon celery seed
1 teaspoon paprika

1 teaspoon dry mustard
¼ teaspoon onion powder
1 cup salad oil
¼ cup vinegar

Lock bowl in position and insert PLASTIC Blade. Measure sugar, salt, celery seed, paprika, mustard and onion powder into processor bowl and process to combine well. While continuing to process, add oil and vinegar alternately, through chute. Store in tightly covered container or refrigerator. Makes 1½ cups.

TUNA PATE

½ small onion, peeled and quartered
3 to 4 sprigs fresh parsley
2 tablespoons chili sauce

1 package (8 ounces) cream cheese, softened
½ teaspoon hot pepper sauce
2 cans (7 ounces) tuna, drained

Lock bowl in position and insert STEEL Blade. Place onion and parsley in bowl and process until finely chopped. Add chili sauce and chunks of cheese. Continue processing until well blended. Add pepper sauce and drained tuna. Process until well blended. Pack in 2½ cup mold. Chill several hours. Garnish with sliced stuffed olives. Makes 2½ cups.

WAGON WHEEL DIP

1 small onion, quartered
½ cup sweet pickles, cut in chunks
1 green pepper
2 packages (6 ounces) cream cheese
1 pint cottage cheese
¼ cup mayonnaise
¼ cup catsup

2 teaspoons horseradish
1 teaspoon Worcestershire sauce
1 teaspoon salt
½ teaspoon paprika
½ teaspoon pepper
½ teaspoon powdered garlic

Lock bowl in position and insert STEEL Blade. Place onion, pickles, green peppers in bowl and process to coarse chop. Add remaining ingredients and process to blend. Makes 3 cups.

SOUPS AND SALADS



ALMOND VEGETABLE SOUP

- | | |
|-----------------------------|--------------------------------------|
| ¾ cup whole natural almonds | 1 can (13¾ ounces) chicken stock |
| 1 onion, quartered | ½ cup dry white wine |
| 1 green pepper, cut in half | 1 teaspoon basil, crumbled |
| 1 clove garlic | ½ teaspoon oregano, crumbled |
| 2 ribs celery | ⅓ teaspoon pepper |
| 2 tablespoons vegetable oil | 1 medium tomato, cut in small chunks |

Lock bowl in position and insert STEEL Blade. Place almonds in processor bowl and process using MOMENTARY Setting until coarsely chopped. Remove and set aside. Place onion, garlic and pepper pieces in bowl with STEEL Blade in place. Process to chop. Remove to large saucepan containing oil. Lock SLICER Disc in position and insert celery through chute to slice. Add to other vegetables. Sauté until tender crisp. Add chicken stock, wine, basil, oregano and pepper. Heat thoroughly. Add tomato and heat. Ladle into soup bowls. Spoon almonds into center of each serving. Makes 4 servings, about 1¼ cups each.

BROCCOLI MOLD

- | | |
|--------------------------------|----------------------------------|
| 1 bunch fresh broccoli | ¾ cup mayonnaise |
| 2 envelopes unflavored gelatin | 3 tablespoons lemon juice |
| ¼ cup water | 2 teaspoons Worcestershire sauce |
| 1½ cups chicken bouillon | ⅓ teaspoon hot pepper sauce |
- Wash and remove tough stem ends from broccoli. Cook just until tender-crisp. Stir gelatin into water, then add to chicken bouillon. Heat to boiling, then cool. Drain broccoli and cool. Lock bowl in position and insert STEEL Blade. Place drained, cooled broccoli in bowl and process to chop. Remove to large mixing bowl and set aside. Remove STEEL Blade and insert PLASTIC Blade. Add mayonnaise, lemon juice, bouillon, gelatin mixture, Worcestershire sauce and pepper sauce. Process to blend. Add to well drained broccoli. Cool in refrigerator 20 to 30 minutes. Stir well and pour into 3 cup mold. Refrigerate until set. Makes 6 to 8 servings.

CHILLED SALMON BISQUE

- | | |
|-------------------------------------|--------------------------------------|
| 1 clove garlic | 1/8 teaspoon cayenne |
| 1 small onion, peeled and quartered | 1/8 teaspoon nutmeg |
| 1/2 green pepper | 1/8 white pepper |
| 1 tablespoon butter | 1 teaspoon salt |
| 1 (7 3/4 ounces) can salmon | 1/2 cup heavy cream |
| 1 1/2 cups milk | Sprig of parsley or dill for garnish |
| 1/2 teaspoon dried dill weed | |

Lock bowl in position and insert STEEL Blade. Place garlic, onion and pepper in bowl. Process until chopped. Remove from bowl to medium skillet containing butter. Insert SHREDDER Disc. Lock cover in place and push carrots through chute to grate. Add grated carrots to other vegetables. Sauté until tender. Insert STEEL Blade in processor bowl. Place cooked vegetables, undrained salmon, milk and seasonings in food processor bowl. Cover and process until smooth (puree). Slowly pour cream through chute processing until smooth. Chill thoroughly. Serve and garnish with parsley or dill. Makes 4 main course servings, or 6 servings as a first course appetizer.

COLD SPINACH SOUP

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|---------------------------------------|---|
| 1 small onion, peeled and quartered | 1/4 teaspoon thyme |
| 1 medium potato, peeled and quartered | 1/2 teaspoon salt |
| 2 cups chicken broth | 1/8 teaspoon pepper |
| 1 package (10 ounces) frozen spinach | Croutons and grated Parmesan cheese for garnish |

Lock bowl in position and insert STEEL Blade. Add onion and potato pieces, cover and process to chop. Combine with chicken broth in medium saucepan. Cover and cook until potato is tender. Add frozen spinach and continue cooking 5 minutes more. Cool slightly. Return mixture to processor bowl with STEEL Blade in place. Add seasonings and process until smooth. Serve either hot or cold, garnished with croutons and Parmesan cheese. Makes 4 servings.

CUCUMBER MOUSSE

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|---------------------------------|----------------------------------|
| 2 cucumbers | 1 teaspoon Worcestershire sauce |
| 1 tablespoon lemon juice | 3/4 teaspoon salt |
| 1 cup boiling water | 1/2 teaspoon black pepper |
| 1 tablespoon unflavored gelatin | 1/4 cup boiling water |
| 2 tablespoons cold water | 1/2 cup sour cream |
| 1/2 cup mayonnaise | 1/4 teaspoon green food coloring |

Peel cucumbers. Lock bowl in position and insert SHREDDER Disc. Push cucumbers through chute to grate. Mix lemon juice in boiling water, add grated cucumbers and soak 10 minutes. Mix gelatin in 2 tablespoons cold water. Set aside to soak. Lock bowl in position and insert PLASTIC Blade. Combine remaining ingredients. Add gelatin and process to mix. Pour mayonnaise mixture over well drained cucumbers. Stir to mix and pour into a 2 3/4 cup mold. To serve garnish with thin cucumber slices and serve with Sanford House Dressing. Page 34

GAZPACHO

1 medium cucumber, peeled
and quartered
1 medium green pepper, cored
and quartered
1 small onion, peeled and quartered
2 sprigs parsley
1 clove garlic
6 ripe tomatoes, peeled and
quartered

1 cup chilled tomato juice
3 tablespoons olive oil
2 tablespoons wine vinegar
1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
Dash tabasco

Lock bowl in position and insert STEEL Blade. Place cucumber, green pepper, onion, parsley, and garlic in bowl and process to chop to desired texture. Remove cover, add quartered tomatoes and process using MOMENTARY Setting until tomatoes are chopped. Pour chopped ingredients into bowl. With STEEL Blade in position in processor bowl, add remaining ingredients and process to mix. Pour over chopped vegetables. Stir to mix, cover and chill several hours. To serve garnish with croutons, or chopped vegetables. Makes 6 servings.

MUSHROOM SOUP

1 medium onion, peeled
1 pound mushrooms
4 tablespoons butter
 $\frac{1}{4}$ cup flour

$\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
2 cups beef broth
Croutons, sour cream and parsley
for garnish

Lock bowl in position and insert SLICER Disc. Place onion in chute to slice. Place mushrooms, a few at a time through chute to slice. Melt butter in large saucepan. Add sliced onions and mushrooms. Cook over medium heat until onions are soft and mushrooms are wilted. Stir in flour, salt and pepper. Toss to mix, then stir in beef broth. Simmer uncovered over low heat 20 to 25 minutes. Cool slightly. Pour into processor bowl with STEEL Blade in place. Process to puree. To serve hot return to pan and bring to boil. Pour into bowls. Garnish with toasted croutons. To serve cold, chill well, pour into bowls and garnish with sour cream and chopped parsley. Makes 4 to 6 servings.

TWO CABBAGE SLAW

$\frac{1}{2}$ small head green cabbage
 $\frac{1}{2}$ small head red cabbage
1 cup dairy sour cream
 $\frac{1}{2}$ cup mayonnaise

2 tablespoons lemon juice
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
1 teaspoon celery seed

Lock bowl in position and insert SLICER Disc. Cut cabbage in pieces to fit chute. Process to slice. Remove SLICER Disc. Place cabbage in medium serving bowl. Position processor bowl and insert PLASTIC Blade. Add sour cream, mayonnaise, lemon juice, salt, pepper, and celery seed. Process to mix. Pour over cabbage and toss to coat. Makes 6 to 8 servings.

MEATS

BEEF PIE

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|-----------------------------------|--------------------------------|
| 1 pound chuck beef, cubed | 1/8 teaspoon pepper |
| 3 tablespoons oil | 2 tablespoons flour |
| 1 tablespoon Worcestershire sauce | 1 can (14 1/2 ounces) tomatoes |
| 1 teaspoon salt | |

Lock bowl in position and insert STEEL Blade. Add beef in small amounts. Cover and process to grind. Meanwhile heat oil in skillet over medium high heat (350°F. electric skillet). As meat is ground add to heated oil and brown. Add Worcestershire, salt, pepper and flour; cook 1 to 2 minutes more. Stir in tomatoes. Pour hot meat mixture into 1 1/2 quart casserole. Top with biscuit dough. Bake in preheated 425°F. oven 15 minutes. Reduce to 350°F. and bake 5 to 6 minutes longer.

BISCUIT TOPPING

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|---------------------------|-----------------------------------|
| 4 ounces cheddar cheese | 4 tablespoons shortening, chilled |
| 1 cup all purpose flour | and cut into pieces |
| 2 teaspoons baking powder | 1/4 teaspoon salt |
| | 4 to 6 tablespoons cold milk |

Lock bowl in position and insert SHREDDER disc and cover. Insert cheese through chute and grate. Remove disc and cheese. Set aside. Insert STEEL Blade. Place flour, baking powder and salt in processor bowl. Process one or two seconds to mix. Add shortening; process until corn meal like texture. While continuing to process add milk through chute. Process until dough forms a ball. Add grated cheese and process just to mix. Remove dough and roll out on a lightly floured cloth or board until dough will fit top of casserole.* Roll around rolling pin and lift to cover meat mixture.

*May be cut into biscuits. Place on cookie sheet and bake at 425°F. 10 to 12 minutes.

EASY HASH

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| 2 cups cubed cooked meat
(beef, pork or ham) | 1/8 teaspoon pepper |
| 1 medium potato, peeled and
quartered | 1/4 teaspoon celery seed |
| 1 small onion, peeled and quartered | 4 tablespoons butter |
| 1 teaspoon salt | 1 tablespoon vegetable oil |

Lock bowl in position and insert STEEL Blade. Add about 1/3 each of meat, vegetables and seasonings to bowl and process to chop. Remove chopped mixture and continue until remaining meat and vegetables are chopped. Add butter and oil to skillet, heat to medium, then add chopped meat and vegetables. Cook stirring several times until hash is cooked thoroughly, about 30 minutes. Shortly before hash is done pat it down to make a cake. Continue cooking until cake is brown. Makes 4 servings.

FRESH SAUSAGE

2 to 3 slices firm bread
Rind of 1 lemon
¾ pound lean pork, cut in 1-inch
cubes
¼ pound pork fat, cut in ½-inch
cubes

¼ teaspoon each sage and thyme
⅛ teaspoon each of summer
savory and ground nutmeg
2 teaspoons salt
⅛ teaspoon pepper

Lock bowl in position and insert STEEL Blade. Tear bread into pieces; place in bowl and process to crumb. Remove and set aside. Add lemon rind to processor bowl and process to chop very fine. Remove lemon rind and set aside. Add pork and fat, small amounts at a time and process to grind. Remove each portion when ground. Place all the meat in processor after grinding. Add bread crumbs, lemon rind, spices and seasonings. Process to blend. Scrape mixture from sides of bowl. Remove and place in a covered container. Refrigerate overnight to blend seasonings. Shape into patties, cover and cook over medium heat for five minutes. Uncover and brown on each side. Makes 6 patties.

HEALTH FOOD PIZZA

1 to 1½ cups tomato sauce
4 ounces mozzarella cheese
1½ cups fresh mushrooms
1 small onion

½ green pepper
5 ounces Parmesan cheese
1-12 to 15-inch pizza crust

Lock bowl in position and insert SHREDDER Disc. Cut mozzarella cheese to fit chute and process to grate. Remove from bowl. Insert SLICER Disc in processor bowl. Lock cover in place. Fill chute with mushrooms, onion, and green pepper. Process to slice all vegetables. Remove SLICER Disc and vegetables. Insert STEEL Blade. Cover and drop cubes of Parmesan into bowl while processor is operating. Process until grated. Place crust in pizza pan, spread with tomato sauce, then top with grated mozzarella. Spread vegetables over mozzarella cheese, then top with Parmesan. Bake in 450°F. oven 12 to 15 minutes. Makes one 12 to 15-inch pizza.

MEAT BALLS

1 pound beef, cubed into 1-inch pieces and trimmed (chuck, round or sirloin)
½ pound pork, trimmed and cut into cubes
3 slices bread
1 egg
1 small onion, peeled and quartered
2 tablespoons butter
¼ cup parsley

1 teaspoon salt
⅛ teaspoon each pepper, ground ginger, nutmeg
2 tablespoons each butter and oil
2 tablespoons flour
1 teaspoon instant coffee granules
1 beef bouillon cube or 1 teaspoon bouillon granules
1 cup boiling water

Lock bowl in position and insert STEEL Blade. Process cubed meat, small amount at a time, until ground to desired texture. Remove to a mixing bowl. Break bread into pieces and process using MOMENTARY Setting until crumbs form. Add crumbs to meat mixture. Set aside. Chop onion. Melt 2 tablespoons butter in large skillet over medium heat. Sauté onion until tender. Chop parsley. Add egg, parsley, cooked onion and seasonings to meat mixture. Shape into 1½-inch balls. Place butter and oil in large skillet. Heat on medium high (375°F. electric skillet). Add the meat balls as you form them and brown on all sides, turning often to keep them round. Remove meat balls to a plate when browned. Stir flour into fat and cook until frothy. Add the coffee granules, bouillon, and boiling water. Cook and stir until smooth. Return the meat balls to the skillet. Cover and simmer over low heat for 25 to 30 minutes. Makes 6 servings.

MEAT LOAF

2 slices bread
1 pound chuck beef, trimmed and cut in 1-inch cubes
½ pound each pork and veal, trimmed and cut in 1-inch cubes
2 ribs celery
½ medium green pepper
½ medium onion, peeled and quartered

¼ cup melted butter
½ cup tomato soup
2 eggs
¼ teaspoon pepper
2 teaspoons salt

Lock bowl in position and insert STEEL Blade. Break bread into pieces and place in processor bowl. Process to crumb. Place crumbs in medium mixing bowl. Place one cup of meat cubes in processor bowl with STEEL Blade in place. Cover and process to chop. Remove chopped meat to mixing bowl containing bread crumbs. Continue until all meat is chopped. Remove STEEL Blade and insert SHREDDER Disc. Cut celery, pepper and onion into pieces to fit chute. Process vegetables; add vegetables to meat. Mix in remaining ingredients. In a 12x8 inch utility dish, shape meatloaf into an oval. Bake at 375°F. for 1½ hours.

MEXICAN BEEF CASSEROLE

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| 3 to 4 green onions | 1/2 cup yellow corn meal |
| 1 1/2 pounds lean beef, cubed | 2 tablespoons baking powder |
| 1 can (16 ounces) stewed tomatoes | 1/2 teaspoon salt |
| 1 can (12 ounces) vacuum packed whole kernel corn | 1/3 cup milk |
| 1 package (1 3/4 ounces) chili seasoning mix | 1/2 cup mayonnaise |
| 1/2 cup flour unsifted | |

Lock bowl in position and insert STEEL Blade. Place onions in bowl and chop; set aside. Place small amount of meat in processor bowl and chop. Repeat until all of the meat is ground. In a large skillet cook ground beef over medium high heat to brown. Stir often. Spoon off any excess fat. Stir in tomatoes, corn and chili seasoning. Cook 4 to 5 minutes more then pour into 12x8-inch baking dish. With bowl and STEEL Blade in position, blend flour, cornmeal, baking powder and salt. Mix milk and mayonnaise together; pour through chute into dry ingredients. Process just to mix then add chopped onion. Spoon on top of cooked beef mixture. Bake uncovered in 400°F. oven 20 minutes or until topping is golden. Makes 6 servings.

SALMON LOAF

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| 1 pound can salmon, drained (reserve liquid) | 1/2 cup milk |
| 3 slices bread | 1/2 cup salmon liquid |
| 3/4 cup celery | 2 tablespoon lemon juice |
| 2 eggs | 1 teaspoon salt |
| | pepper to taste |

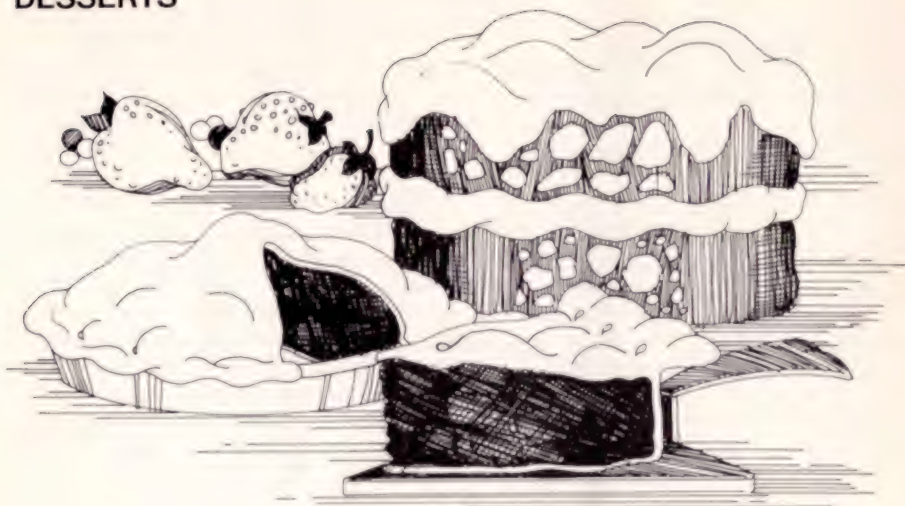
Lock bowl in position and insert STEEL Blade. Break bread into pieces. Process into crumbs. Remove from bowl. Add celery. Process to chop. Add drained salmon, bread crumbs, eggs, milk, lemon juice and seasonings. Process until smooth. Pour into greased 1 quart mold or baking dish. Bake in 350°F. preheated oven 35 to 40 minutes.

STEAK SLICES WITH ONIONS

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| 1 pound top round or sirloin beef | 1 medium onion |
| 1 tablespoon dry sherry | 1/4 cup vegetable oil |
| 1 tablespoon corn starch | pepper as desired |
| 1 tablespoon soy sauce | |

Cut beef into chunks that will fit chute. Place in freezer until firm, but not completely frozen. Lock bowl into position and insert SLICER Disc. Place cover in position. Using pusher press meat against blade and process to slice. Combine sherry, cornstarch and soy sauce in bowl. Add meat slices. Toss and allow to marinate 15 to 20 minutes. Slice onion using SLICER Disc. Pour oil into large skillet. Heat oven medium high (375°F. electric skillet). Add meat slices and onion. Stir fry until cooked to desired doneness. Makes 4 servings.

DESSERTS



BASIC PASTRY

2 cups flour, sifted
 $\frac{2}{3}$ cup shortening (chilled and
divided into small pieces)

$\frac{1}{4}$ cup ice water
1 teaspoon salt

Lock bowl in position and insert STEEL Blade. Add flour, shortening and salt. Process until the mixture resembles cornmeal. While continuing to process add water through the chute. Process just until a ball forms around the blade. Chill about $\frac{1}{2}$ hour before rolling dough. Use for either a 9- or 10-inch two crust pie or two 9- or 10-inch baked pie shells. Bake shells in 450°F. preheated oven 10 to 12 minutes.

CARROT COOKIES

1 carrot
 $\frac{3}{4}$ cup nuts
 $\frac{1}{2}$ cup fresh coconut, peeled and
cut in pieces
1 cup flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon baking soda

$\frac{1}{2}$ cup butter or margarine, softened
1 cup light brown sugar, firmly
packed
 $\frac{1}{2}$ teaspoon orange extract
1 egg
1 cup quick cooking oats

Lock bowl in position and insert SHREDDER Disc. Push carrot through chute to grate. Remove carrot and set aside. Remove SHREDDER Disc and insert STEEL Blade. Process coconut to chop, using MOMENTARY setting. Add nuts to partially chopped coconut and process to chop. Remove and set aside. Mix flour with baking powder and soda. Place butter and brown sugar in processor bowl with STEEL Blade in place. Process to cream. Add orange extract and egg. Beat well pushing mixture down from sides of bowl. While processing add flour mixture, carrots, nuts and oats. Process to mix well. Drop by small spoonfuls on greased baking sheet. Bake at 350°F. oven, 12 to 15 minutes. Makes $3\frac{1}{2}$ dozen cookies.

CARROT CAKE

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| 1 cup flour | 2 eggs |
| 1 ½ teaspoons baking powder | 1 cup sugar |
| ½ teaspoon salt | ¾ cup salad oil |
| ½ teaspoon cinnamon | 2 teaspoons vanilla |
| 3 medium carrots (1 ½ cups grated carrots) | Confectioners' sugar or Cream Cheese Icing |
| ½ cup nuts | |

Mix flour, baking powder, cinnamon, and salt, set aside. Lock bowl in position and insert SHREDDER Disc. Place cover over disc and bowl. Insert carrots in chute. Grate carrots and remove from bowl. Remove shredder disc and insert STEEL Blade. Chop nuts; remove from bowl and set aside. Place eggs, sugar and oil in bowl. Cover and process until well mixed. While continuing to process add flour. Scrape mixture from sides of bowl. Add vanilla, grated carrots and nuts. Process to blend. Pour batter into well greased 8x12-inch baking pan or two 8-inch pans. Bake in preheated 325°F. oven for 35 to 40 minutes. Sprinkle with confectioners' sugar or top with Cream Cheese Icing to serve.

CREAM CHEESE ICING

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|--------------------------------------|------------------------------------|
| 1 tablespoon butter, cut into pieces | 2 cups sifted confectioners' sugar |
| 1 package (3 ounces) cream cheese | ½ teaspoon vanilla |

Lock bowl in position and insert STEEL Blade. Add butter, cream cheese, confectioners' sugar, and vanilla. Process until well creamed. Spread over cooled carrot cake.

CREAM PUFF PASTRY

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| ⅓ cup butter | 2 tablespoons sugar, if using a sweet filling |
| 1 cup milk | 1 cup flour |
| ⅓ teaspoon salt | 4 eggs |

Combine the butter, milk, salt, and sugar in a saucepan. Heat to a full boil. Remove from heat and stir in the flour all at once. Let cool 5 minutes. Lock bowl in position and insert STEEL Blade. Turn the flour mixture into bowl. Begin processing and add eggs one at a time through chute. Process well between each egg. Scrape mixture from sides of bowl. Drop the dough into desired shapes on ungreased baking sheet. Bake in preheated oven at 400°F. for 10 minutes. Reduce heat to 350°F. and bake 25 minutes more or until firm to the touch. Cool before filling. Makes 2 dozen 3-inch puffs.

CRUMB CRUST

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| 22-24 graham cracker squares, | ⅓ cup sugar |
| vanilla or chocolate wafers | ⅓ cup butter, softened |

Lock bowl in position and insert STEEL Blade. Break the crackers into bowl and process until crumbed using MOMENTARY Setting. Add the sugar and butter. Process to blend. Pour the crumb mixture into an 8 or 9-inch pie plate and press firmly over the bottom and sides. Bake in preheated 350°F. oven 8 minutes or until lightly browned. Cool completely before filling. Makes one 8 or 9-inch pie shell.

CHEESE PUDDING PIE

1 package (8 ounces) cream
cheese, softened
2 cups milk

1 package (5½ ounces) instant
lemon or vanilla pudding
1 baked crumb crust

Lock bowl in position and insert PLASTIC Blade. Break cream cheese into several pieces and process until softened. Add milk slowly through chute; mix thoroughly. Add pudding mix and blend. Pour mixture into cool baked crumb crust. Garnish with fresh sliced peaches, strawberries or kiwi fruit if lemon pudding is used. For vanilla, use chocolate wafers for crust and garnish pie with grated German sweet baking chocolate sprinkled over top or arranged around top, 1 inch from edge of crust. Makes one 9-inch pie.

CHOCOLATE ORANGE RICOTTA FILLING

½ cup (3 ounces) semisweet
chocolate morsels, melted
1 package (15 ounces) ricotta cheese

2 tablespoons sugar
1 teaspoon orange extract

Lock processor bowl in position and insert PLASTIC Blade. Place melted chocolate, cheese, sugar and extract in bowl and process to mix thoroughly. Split cooled cream puffs almost all the way around. Lift the tops and place filling inside. Spread glaze over top. Filling for 24, 3-inch cream puffs.

GLOSSY GLAZE

½ cup (3 ounces) semisweet
chocolate morsels
2 tablespoons corn syrup

½ tablespoon water

In a small saucepan over low heat, combine chocolate, corn syrup, and water. Stir until chocolate melts and mixture is smooth. Spread glaze over filled cream puffs.

FROZEN YOGURT PIE

1 9-inch ginger snap crumb crust
2 packages (8 ounces each) cream
cheese, softened and cut into
pieces

2 containers (8 ounces each)
plain yogurt
½ cup honey

Lock bowl in position and insert STEEL Blade. Add pieces of cream cheese, yogurt and honey. Process until smoothly blended. Pour into crumb crust. Cover and freeze until firm 4 to 5 hours. Let stand at room temperature 15 to 20 minutes before serving. Garnish with ginger snap crumbs and serve with cold sliced peaches, strawberries or crushed raspberries. Makes 8 to 10 servings.

FUDGE BROWNIES

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|---|-----------------------------|
| 1 cup nuts | 1 teaspoon vanilla |
| $\frac{3}{4}$ cup sugar | 2 eggs |
| $\frac{1}{3}$ cup butter | $\frac{3}{4}$ cup flour |
| 2 tablespoon water | $\frac{1}{4}$ teaspoon soda |
| 1 package (6 ounces) semi-sweet chocolate chips | |

Lock bowl in position and insert STEEL Blade. Process nuts to chop. Remove from bowl and set aside. Stir sugar, butter and water together in a small saucepan. Bring to boil stirring constantly. Lock processor bowl in position and insert STEEL Blade. Pour in chocolate chips. Pour hot mixture over and cover. Process for several seconds until chocolate is dissolved. Add eggs through the chute, one at a time. Scrape mixture down from sides of bowl. Then add flour, soda and chopped nuts. Process until blended. Pour batter into greased 8-inch square baking pan. Bake at 325°F. oven for 30 minutes. Makes 16 squares.

MARZIPAN

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|--|-----------------------------|
| $\frac{1}{2}$ cup chilled unsweetened almond paste | 2 tablespoons corn syrup |
| 1 tablespoon butter, well chilled | 2 cups confectioners' sugar |
| $\frac{1}{4}$ teaspoon almond extract | Desired food colorings |

Lock bowl in position and insert STEEL Blade. Cut the almond paste into 4 pieces. Place almond paste and butter in processor bowl and cream until light and fluffy. Add almond extract and corn syrup. Process until mixed. With processor running add sugar through chute a little at a time. Process until mixture is firm and dry and not sticky. More sugar may be kneaded in by hand if necessary. Wrap in plastic wrap or place in a covered container and store in a refrigerator. Shape and color as desired.

NECTARINE PINEAPPLE SUNDAE SAUCE

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|---|--|
| 6 to 8 fresh nectarines, peeled and quartered | 1 jar (12 ounces) pineapple sundae topping |
|---|--|

Lock bowl in position and insert STEEL Blade. Add nectarine pieces to bowl. Process to chop coarsely, then add pineapple sundae topping. Process just to mix. Pour into container, cover and refrigerate until ready to use. Makes about $2\frac{1}{2}$ cups.

Variation:

Add any of the following extracts to basic sauce:

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|-----------------------------|-------------------|
| $\frac{1}{4}$ teaspoon mint | 1 teaspoon brandy |
| 1 teaspoon rum | |

PRUNE YOGURT WHIP

16 dried prunes, pitted and quartered. 1 teaspoon lemon juice
2 cups plain yogurt

Lock bowl in position and insert STEEL Blade. Place all ingredients in processor bowl and process until smooth. Pour into dessert dishes and chill. Makes 4 servings.

FROZEN APRICOT YOGURT

3/4 cup dried apricots 3 cups plain yogurt
1/4 cup honey

Lock bowl in position and insert STEEL Blade. Place apricots and honey in bowl. Cover and process until smooth. Add yogurt and process to combine. Pour into shallow dish or ice cube tray. Chill until partially frozen. Return to processor bowl with PLASTIC Blade in place. Process a few seconds to whip. Pour in serving dishes. Freeze to serve. Makes 4 servings.

REFRIGERATED COOKIES

1½ cups sifted all purpose flour 1 cup sifted confectioners' sugar
1½ teaspoon baking powder 1 egg
1/8 teaspoon salt 1 teaspoon vanilla
1/2 cup butter, cut into pieces

Mix flour, baking powder, and salt. Set aside. Lock bowl in position and insert STEEL Blade. Place butter pieces on top of blade. Process to soften. Remove cover, scrape down sides of bowl, then add sugar and process to cream. Add egg and vanilla, while still processing. Remove cover and scrape mixture from sides of bowl. Add dry ingredients. Process to blend. Remove dough and shape into a roll. Wrap in wax paper and chill several hours. Slice and bake in preheated 400°F oven, 10 to 12 minutes. Makes 4 to 5 dozen cookies.

SNOW CAPPED CHOCOLATE PIE

24 rich round crackers 3/4 cup sugar
1/2 cup pecans 1 teaspoon baking powder
1 bar (4 ounces) German chocolate 1 cup whipping cream
3 egg whites 2 tablespoons confectioners' sugar
1 teaspoon vanilla 1 teaspoon vanilla

Lock bowl in position and insert STEEL Blade. Break crackers into pieces and process to crumb. Remove and set aside. Add nuts and process to chop. Add crumbs. Remove STEEL Blade and insert SHREDDER Disc. Break chocolate bar into 3 or 4 pieces and push through chute to grate. Remove and set aside. In large mixer bowl beat egg whites with vanilla until soft peaks form. Combine 3/4 cup sugar and baking powder. Gradually add to egg whites beating until stiff peaks form. Remove 1 tablespoon grated chocolate, fold remainder into whites along with cracker crumbs and pecans. Spread in greased 9-inch pie plate. Bake in preheated 350°F. oven 25 minutes or until done. Cool. Whip cream with confectioners' sugar and vanilla. Spread over cooled meringue crust. Sprinkle reserved chocolate. Chill 6 to 8 hours. Makes 8 servings.

SWEET RICH PASTRY

1 cup flour
4 tablespoons granulated sugar
1/8 teaspoon salt

6 tablespoons cold butter,
cut in pieces
1 egg yolk
1 to 1½ tablespoons ice water

Lock bowl in position and insert STEEL Blade. Place flour, sugar and salt in bowl. Process 1 second to mix. Press pieces of well chilled butter down in flour mixture. Process using MOMENTARY Setting until mixture resembles coarse corn meal. Add egg yolk, through chute, process to blend; then add ice water just a drop at a time through chute until a ball forms. Turn pastry out on wax paper and knead lightly three or four times. Wrap dough and refrigerate 2 hours before rolling out. Bake and use for fruit, custard or other dessert fillings. Makes one 9-inch crust.

SWEETENED ALMOND PASTE

1½ cups (about 8 ounces) whole
blanched almonds
1 egg white
1½ cups sifted confectioners' sugar

1 teaspoon almond extract
1/4 teaspoon salt

Lock bowl in position and insert STEEL Blade. Add almonds and process until very finely ground. Add egg white and process to mix, then add confectioners' sugar through chute, while continuing to process. Add extract and salt. Store in refrigerator in tightly covered plastic container or plastic bag. Makes 1-1/3 cups.

UNSWEETENED ALMOND PASTE

1¼ cup blanched almonds
2 to 3 tablespoons water

1/4 teaspoon almond extract

Lock bowl in position and insert STEEL Blade. Place almonds in bowl and process until finely ground, about 1 minute. Stop processor and push ground almonds from sides of bowl several times. Add needed amount of water and the almond extract. Process until mixture forms a ball. Cover tightly and store in refrigerator until needed. Makes 1 cup.

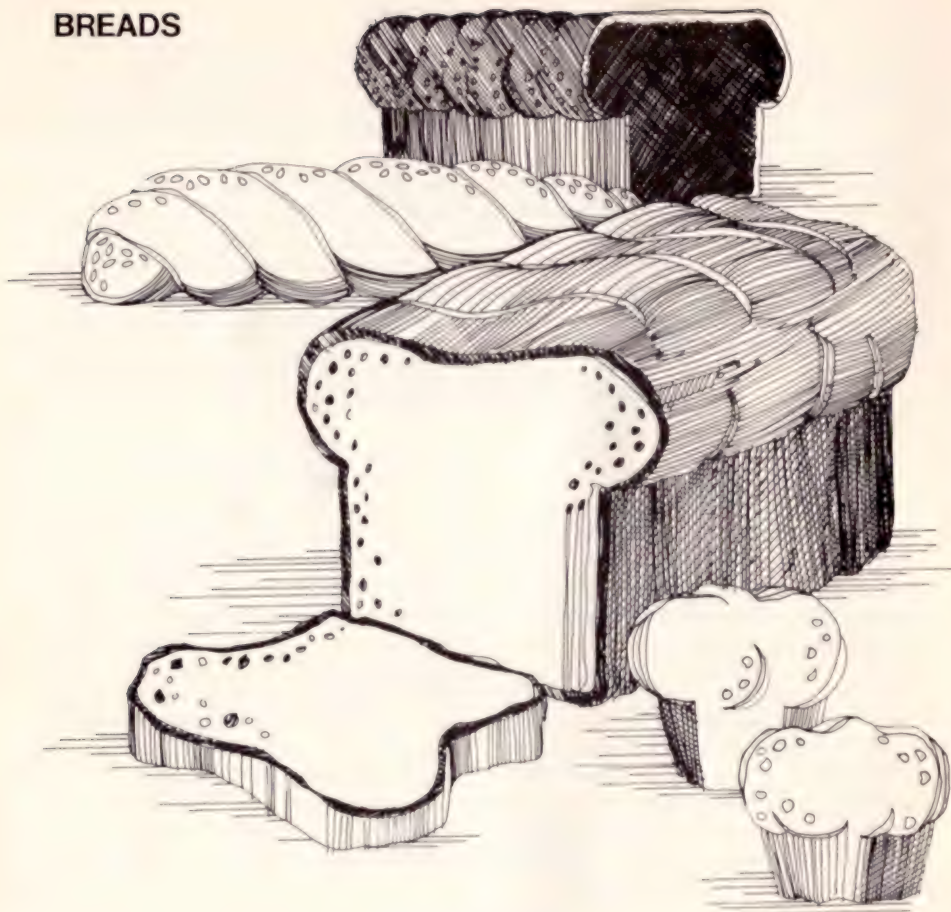
YAM-APPLE PIE

3 medium cooking apples, peeled,
and cored
1 cup flour
1 cup sugar
1 teaspoon cinnamon
1/2 teaspoon nutmeg

1/2 cup butter or margarine,
cut into pieces
1 can (8 ounces) sweet
potatoes, drained
1 teaspoon lemon juice
1/2 cup nuts, chopped
1 tablespoon molasses

Lock bowl in position and insert SLICER Disc. Cover processor bowl and process apples through chute. Set sliced apples aside while mixing crust. Remove slicer disc and insert STEEL Blade into bowl. Chop nuts, remove and set aside. Place flour, sugar, cinnamon, nutmeg, and butter or margarine in processor bowl. Process to blend until crumbly. Remove 3/4 cup of this mixture and reserve for topping. Add sweet potatoes and lemon juice to remaining crumbs and process until well mixed. Spread mixture on bottom and sides of ungreased 9-inch pie plate to form a shell. Place apple slices in crust and sprinkle nuts over top. Drizzle with molasses. Sprinkle reserved crumb mixture over top. Bake at 400°F. for 25 to 30 minutes or until crust is golden brown and apples are tender. Makes one 9-inch pie.

BREADS



PROCESSOR LOAF BREAD

1 cup lukewarm water (105° to 115°F.)

3 cups all purpose flour

1 package active dry yeast

1½ teaspoons salt

1½ tablespoons sugar

Combine warm water, yeast, and sugar in small bowl. Set aside. Lock bowl in position and insert STEEL Blade. Place flour and salt in bowl. Add yeast mixture through chute. Process until dough forms a ball. Remove dough and divide in half. Break each half in 3 or 4 pieces. See photo page 15. Press against STEEL Blade and process until dough forms a ball. Break apart and repeat. Repeat the process for the other half of the dough. Combine the two kneaded portions and place in a buttered bowl. Turn dough in bowl to butter all sides. Cover until doubled and let rise about one hour. Punch down. Shape into a loaf, place in greased 9x5x3-inch loaf pan. Cover, let rise until doubled, about 45 minutes. Bake in preheated 425°F. oven, 25 to 30 minutes or until golden brown. Makes one loaf.

KIDS FAVORITE MUFFINS

1/2 cup raisins, dates or prunes	4 tablespoons butter or
3/4 cup unbleached flour	margarine
1/4 teaspoon salt	1/4 cup brown sugar
1 teaspoon soda	1 egg
1/2 cup peanut butter	1 cup bran cereal
	3/4 cup buttermilk

Lock bowl in position and insert STEEL Blade. Process raisins, dates or prunes to chop. Remove and stir into flour, soda and salt; set aside. Lock bowl in position and place STEEL Blade in position. Place peanut butter, butter or margarine and brown sugar in bowl. Process to blend thoroughly. Push mixture down from sides of bowl. With processor operating, add egg, buttermilk and bran cereal through chute. Process 5 to 6 seconds. Remove cover and add dry ingredients. Replace cover and process to mix thoroughly. Fill well greased or paper lined muffin pans 2/3 full. Bake at 400°F. 20 to 22 minutes. Makes 12 muffins.

LETTUCE BREAD

1/3 head Western Iceberg Lettuce	1 cup sugar
1½ cups sifted flour	1/2 cup salad oil
2 teaspoons baking powder	1½ teaspoons grated orange
1/2 teaspoon baking soda	rind
1/2 teaspoon salt	2 eggs
1/8 teaspoon ground ginger	1/2 cup walnuts
Confectioners' sugar	

Wash and drain lettuce. Chill until crisp. Mix flour, baking powder, soda, salt, and ginger. Set aside. Lock bowl in position and insert STEEL Blade. Place lettuce in bowl. Process using MOMENTARY setting just until chopped. Remove and set aside. Return STEEL Blade to bowl. Combine sugar, oil and orange rind in bowl. While continuing to process mix in flour, Add eggs one at a time, through chute, processing well after each addition. Add walnuts, and process until they are chopped. Add lettuce and process to mix. Pour batter in greased and floured 8x4-inch loaf pan. Bake in preheated 350°F. oven, 55 minutes or until done. Cool in pan, invert on wire rack. Sprinkle with confectioners' sugar. Makes 1 loaf.

ORANGE PRUNE NUT LOAF

1 cup pecans or walnuts	1 tablespoon butter or
1 orange, unpeeled	margarine, melted
1/2 cup orange juice	2 cups sifted flour
1 cup prunes, pitted and cut in half	2½ teaspoons baking powder
2/3 cup sugar	1 teaspoon baking soda
1 egg	1/2 teaspoon salt

Lock bowl in position and insert STEEL Blade. Process nuts and remove. Cut orange into large chunks. Combine chunks and juice in bowl. Process until almost smooth. Add prunes and process just until they are chopped. Remove from bowl. Combine sugar, egg and butter in processor bowl. Process until smooth. Sift together flour, baking powder, soda and salt. Add dry ingredients and orange mixture to sugar and egg mixture. Process just to mix, then add nuts. Spoon into well greased 9x5x3 inch loaf pan. Bake in preheated 300°F. oven, 60 or 70 minutes or until tester inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool on wire rack. Makes 1 loaf.

PIZZA DOUGH

1-1/3 cups flour	2 tablespoons lukewarm water
3/4 teaspoon granulated sugar	1/4 cup milk, room temperature
1/4 teaspoon salt	1 tablespoon vegetable oil
1/2 teaspoon dry active yeast	

Lock bowl in position and insert STEEL Blade. Place flour, sugar and salt in processor bowl. Process to combine. Dissolve yeast in lukewarm water, then add through chute to flour mixture along with milk. Process using MOMENTARY Setting to combine. Add oil through chute and process several seconds or until dough forms a ball. Remove dough and break into several pieces. Return pieces of dough to bowl, and process until dough forms a ball again. Remove dough, place in a greased bowl and set in a warm draft free place. Let rise for 2 hours or until double in size. Roll out to a thin circle, top with tomato sauce, cheese and other favorite pizza fillings. Bake in a 450°F. oven 12 to 15 minutes. Makes one 12 to 15-inch pizza.

THREE WAY BANANA BREAD

1/2 cup nuts	2 cups unsifted flour
4 medium size ripe bananas, peeled	1 teaspoon baking soda
1/2 cup soft butter	1/2 teaspoon salt
1 cup sugar	1/2 teaspoon cinnamon
2 eggs	1/2 teaspoon grated lemon rind
1 tablespoon lemon or lime juice	

Lock bowl in position and insert STEEL Blade. Place nuts in bowl and process to chop. Set aside. Place bananas in bowl; process until mashed. Remove and set aside. Place butter and sugar in processor bowl. Process 10 to 15 seconds or until creamed. While continuing to process, add eggs and juice. Process to mix, then add mashed bananas, flour, soda, salt, cinnamon, lemon rind, and chopped nuts through chute. Process just to mix. Pour batter into greased baking dish. Bake in preheated 350°F. oven, according to the following chart:

- one 9x5x3-inch loaf 55 minutes, 12 squares
- 2½ -inch muffins 15 to 20 minutes, 24 muffins
- one 9x9-inch square 40 minutes, 10 to 12 slices

TOPPING FOR BANANA BREAD SQUARE

2 firm bananas	1/2 cup brown sugar
2 tablespoons butter melted	1/4 cup flaked coconut

Lock bowl in position and insert SLICER Disc. Lock cover in position and place peeled bananas in chute. Process to slice. Place slice bananas over hot banana bread. Mix remaining ingredients in a small bowl. Sprinkle over bananas on hot bread. Broil about 2 minutes until brown and bubbly.

ZUCCHINI BREAD

1 cup whole wheat flour
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon soda
1/2 teaspoon baking powder
1/4 teaspoon ground ginger

1 medium zucchini
1/2 cup nut pieces
2 eggs
1 cup sugar
1/2 cup oil
1 teaspoon fresh lemon rind

Sift flour, salt, soda, baking powder and ginger together into a bowl. Set aside. Lock processor bowl in position and insert SHREDDER Disc. Grate zucchini. Remove and set aside. Insert STEEL Blade in bowl. Chop nuts, remove and set aside. Place eggs, sugar, and oil in processor bowl. Cover and process using STEEL Blade until well mixed. While continuing to process add dry ingredients through chute. Process a few seconds. Scrape mixture down from sides of bowl. Add zucchini and nuts. Replace cover and process just to mix. Pour batter into well greased 8- or 9-inch loaf pan. Bake in 350°F. oven 1 hour.

BRIOCHE

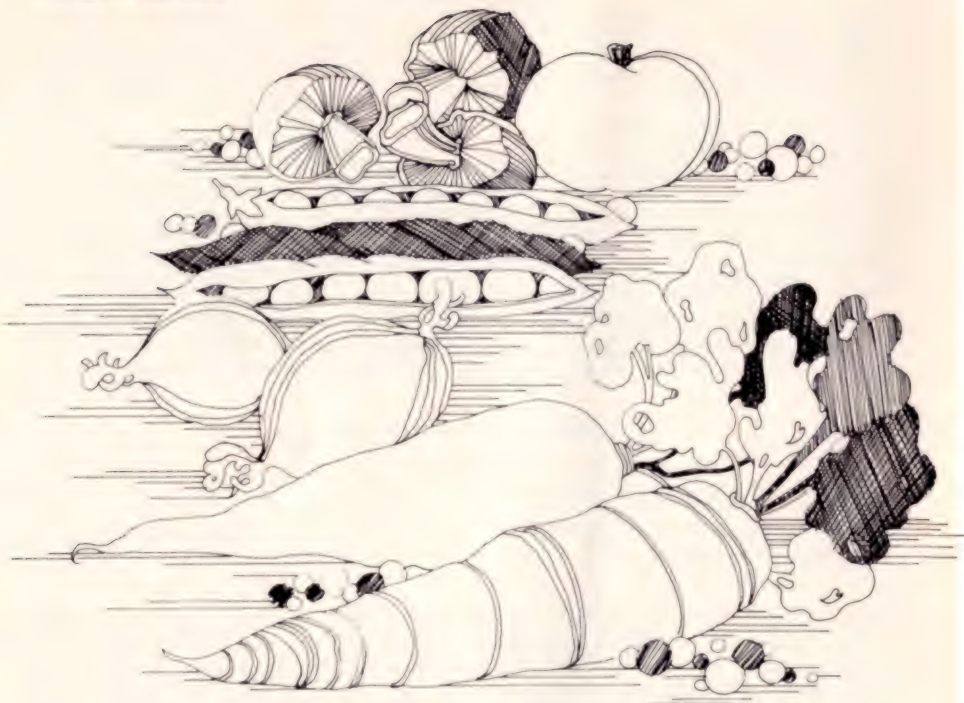
1 package active dry yeast
1/4 cup warm water (105° to 115°F.)
1 tablespoon sugar
2 cups all purpose flour

1 teaspoon salt
2/3 cup FROZEN butter, cut
in pieces
2 eggs

Stir the yeast, water and sugar together in a small bowl. Set aside while mixing other ingredients. Lock processor bowl in position and insert STEEL Blade. Put flour, salt and frozen butter pieces in the bowl. Process until crumbly. Add the yeast mixture through the chute, then add eggs and mix until dough is smooth and begins to leave the sides of the bowl. If dough appears too soft add more flour, 1 tablespoon at a time until dough is right consistency. Turn dough onto a lightly floured surface and knead about 3 minutes or until smooth. Place the dough in a large buttered bowl. Turn dough to butter top. Cover, place in a warm place and let rise until doubled, about 1½ to 2 hours. Punch the dough down. Remove a small portion of the dough. Form remaining dough into a ball. Place in an oiled brioche pan. Form the small piece of dough into a teardrop shape. Make a hole in the center of the larger piece and insert the teardrop-shaped portion. Cover and let rise until doubled, about 1 hour. Bake in a preheated 375°F. oven 45 to 50 minutes or until golden brown. Turn out of pan to cool on wire rack before slicing. Makes 1 regular size Brioche.

Note: Dough may also be baked in 8 small brioche pans. For individual Brioche make 8 portions of dough, then remove a small piece for teardrop shape. Place in oiled individual pans, then follow above procedure for rising and baking. Reduce baking time to 20 to 25 minutes.

VEGETABLES



BREAD CRUMB STUFFING

6-8 slices stale bread

1 tablespoon poultry seasoning

Lock bowl in position and insert STEEL Blade. Break bread in processor bowl, two slices at a time. Process to chop to coarse texture. Remove crumbs to a flat pan. Continue processing remaining bread slices. Stir poultry seasoning into crumbs. Toast in 300°F preheated oven, 25-30 minutes. Use as topping for vegetables, casseroles or stuffing. Makes 3 cups.

MUSHROOM PATTIES

1 pound fresh mushrooms

½ cup parsley

6 slices bread

2 eggs, slightly beaten

1 small onion, quartered

¼ teaspoon ground black pepper

1 cup walnuts

¼ cup oil

Wipe mushrooms with a damp paper towel to clean. Lock bowl in position and insert STEEL Blade. Place about half the mushrooms in bowl, and chop to desired texture. Remove to a large mixing bowl. Chop remaining mushrooms. Remove to mixing bowl. Place bread, broken in chunks in processor bowl. Process to crumb. Add to chopped mushrooms. Place walnuts, onion and parsley in processor bowl and chop. Add to mushrooms along with eggs, salt and black pepper. Mix well; shape into patties about 4 inches in diameter. Add oil to skillet; heat to 350°F. Add patties; fry until golden, about 5 minutes on each side. Makes 8 patties.

ONION QUICHE

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| 2 medium Spanish onions (about 2 cups), peeled | ¾ cup milk |
| 3 tablespoons butter | ½ teaspoon salt |
| ¾ cup grated Swiss cheese (4 ounces) | ⅛ teaspoon pepper |
| ¼ cup grated Parmesan cheese (2 ounces) | 2 teaspoons flour |
| 2 eggs | 1 9-inch unbaked pastry shell |

Lock bowl in position and insert SLICER Disc. Process onions. Sauté sliced onions until tender. Cool. Process Swiss cheese with SHREDDER Disc and Parmesan cheese with STEEL Blade. Set aside. Using PLASTIC Blade in processor bowl, combine eggs, milk and seasonings. Stir flour and cheeses into cooled onions. Spoon onion mixture into pastry shell. Pour egg mixture over onions. Preheat oven to 350°F. and bake quiche 35 to 40 minutes. Makes one 9- or 10-inch quiche.

Variation: Appetizers. Use two crust pastry recipe to make pastry for 15x10 inch jelly roll pan. Double quiche ingredients. Spread mixture over pastry and bake at 350°F., 35 to 40 minutes. Makes 5 dozen 1½ inch squares.

POTATO PANCAKES

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| 2 large potatoes, peeled | 2 tablespoons butter, melted |
| 1 small onion, peeled | ¼ cup flour |
| 2 eggs | ½ teaspoon salt |
| 2 to 4 tablespoons milk | Pepper |

Lock the bowl in position and insert SHREDDER disc. Cover. Cut potatoes and onions to fit chute. Grate. Remove cover and shredder disc. Place onions and potatoes in medium mixing bowl. Insert PLASTIC Blade into processor bowl. Add eggs, milk and melted butter. Blend; then add flour, salt and pepper; and process to mix. Pour mixture over grated potatoes and onions. Stir to mix. Pour the batter from a ¼ cup measure onto a hot, greased griddle. Spread to make a 4 inch pancake. Brown on each side. Serve immediately. Repeat. Makes 8 to 10 pancakes.

RATATOUILLE

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| 2 cloves garlic, peeled | ¼ pound fresh mushrooms |
| 1 large onion, peeled and quartered | 1 green or red pepper |
| ⅓ cup cooking oil | 4 medium fresh tomatoes, peeled and quartered |
| 1 medium egg plant, peeled | 2 teaspoons salt |
| 4 small zucchini | ½ teaspoon pepper |

Lock bowl in position and insert STEEL Blade. Process garlic and onion to chop. Insert SLICER Disc and slice eggplant. Heat oil in large skillet, add garlic, onion and sliced egg plant. Stir several times while cooking, about 10 minutes. Meanwhile slice zucchini, mushrooms and pepper, then add to cooked eggplant. Stir and cook about 5 minutes; add tomatoes, salt, and pepper; stir. Cook over low heat about 5 minutes, stirring frequently. Cover and cook 20 to 30 minutes, or until mixture is tender. Serve either hot, warm or cold. Makes 8 to 10 servings.

SCALLOPED POTATOES

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| 2 pounds potatoes (about 6 medium) | ¼ teaspoon pepper |
| 1 small onion, peeled and quartered | 2 cups milk |
| 3 tablespoons flour | ¼ cup butter or margarine |
| 1 teaspoon salt | |

Wash and peel potatoes. Lock bowl in position and insert SLICER disc. If necessary cut potatoes to fit processor chute. Place potatoes in chute and feed through with pusher. Place potato slices in greased 2 quart casserole. Lock processor bowl in position and insert STEEL Blade. Place onion pieces in bowl. Process 1 or 2 seconds with flour, salt and pepper. Add milk through the chute while continuing to process. Pour milk mixture over potatoes. Dot with butter. Cover and bake at 350°F. for 30 minutes. Remove cover and bake 1 to 1½ hours more or until potatoes are tender. Let stand 5 to 10 minutes before serving. Makes 4 to 6 servings.

SUMMER SQUASH DELIGHT

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|----------------------------|---|
| 2 lbs. small summer squash | 1 can (10 ounce) cream of chicken soup, undiluted |
| ½ onion | |
| 1 carrot | 1½ cups Bread Crumb Stuffing* or purchased stuffing mix |
| 1 cup sour cream | ⅓ cup melted butter |

Lock bowl in position and insert SLICER Disc. Insert washed, trimmed squash and onion in chute. With pusher, press vegetables against disc to slice. Remove squash and onion to medium saucepan. Add 2 tablespoons water. Cook 5 minutes and drain. Lock bowl in position and insert SHREDDER Disc. Cut carrot in half and place pieces in chute. With pusher, press carrots against the SHREDDER Disc to grate. In a large mixing bowl, mix carrot, sour cream and chicken soup. Add cooked vegetables. Combine butter and stuffing mix. In a 2 quart or 12x8-inch dish place half the stuffing mix. Pour squash mixture over stuffing, then top with remaining stuffing. Bake at 350°F. 25-30 minutes. Makes 6-8 servings.

SWISS POTATOES

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| 3 medium potatoes, peeled | 3 tablespoons melted butter |
| ½ small onion, peeled | ½ teaspoon salt |
| 2 eggs slightly beaten | 2½ ounces Parmesan cheese |
| 1 cup milk | Paprika |

Lock bowl in position and insert STEEL Blade. Grate Parmesan cheese. Remove and set aside. Insert SHREDDER Disc. Place potatoes and onion in chute and process to grate. Remove to a medium mixing bowl. Stir in eggs, milk, butter and salt. Pour potato mixture into a greased 9-inch pie plate. Sprinkle top with grated Parmesan cheese and paprika. Bake 1 hour in 350°F. oven. Makes 6 servings.

VEGETABLE QUICHE

- | | |
|---|----------------------|
| ½ pastry recipe | 2 tablespoons butter |
| 3 ounces Swiss or Gruyere cheese | ¼ cup parsley |
| 1½ ounces Parmesan cheese | ¾ cup milk or cream |
| 1 slice bread | 2 eggs |
| 1 pound fresh vegetables (zucchini,
summer squash or broccoli) | Salt and pepper |

Prepare the pastry and fit into a 10-inch pie plate. Bake the shell at 400°F. for 10 minutes to partially cook. Grate the various cheeses and crumb bread using STEEL Blade; set aside. Grate vegetables in processor, using SHREDDER Disc. Sauté grated vegetables in butter over medium heat. Season and place in partially cooked pastry shell. Blend parsley, the grated cream cheese, milk or cream and eggs in processor bowl using STEEL Blade. Pour over vegetables. Sprinkle with Parmesan cheese and bread crumbs. Bake in preheated 400°F. oven for 25 to 30 minutes. Makes 6 to 8 servings.

ZUCCHINI PARMESAN

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|--|----------------------|
| 5 ounces Parmesan cheese | 4 tablespoons butter |
| 2 pounds summer squash
(zucchini or yellow) | ½ teaspoon salt |

Lock bowl in position and insert STEEL Blade. Process Parmesan cheese. Remove cheese and STEEL Blade. Insert SHREDDER Disc. Cut zucchini to fit chute and shred. Melt butter in large skillet. Add shredded squash, and stir fry until tender. Add salt and remove to serving bowl. Sprinkle with grated Parmesan and toss lightly to serve. Makes 4 to 6 servings.

HAMILTON BEACH



FOOD PROCESSOR

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